

DAVID MORENO GARNACHA

Cepas Viejas DAVID MORENO GARNACHA

Cepac Viejac

RIOJA

D.O.Ca. RIOJA GRAPE VARIETY: 100% Garnacha

VOL. ALC.: 14.5°

AGEING: 10 months in new French barriques

AVERAGE AGE OF THE VINEYARD:

More than 70 years old

VINEYARD HEIGHT: 600 mts. (on average)

LOCATION OF THE VINEYARDS:

Alto Najerilla. Cárdenas y Badarán

SOIL: Clay lime soil, alluvial and ferrous clay

"A gift from the Cárdenas and Badarán Old Vines where the Garnacha great grapes grow."

David Moreno.

VINEYARD:

The Alto Najerilla with its special orographic characteristics (not land assembly), average attitude (600 m) and orientation, brings a unique área for the vinegrowing. The Garnacha that grows in these vineyards, give very valued characteristics for the elaboration of great wines.

The **weather, with Atlantic influence**, cold winters and hot summers, gives a slow maturation that is perfect to obtain the virtues that we look for in a grape and that gives to these wines balance and elegance.

The **soil**, mainly calcareous clay and ferrous clay, has a very well balanced composition.

TECHNICAL DETAILS:

The grape was manually harvested in the mid october, after an exhaustive care of the maturation. It was destemmed to the 75% and the fermentation took place with a controlled temperature for 12 days to extract the essence of the grape and terroir to its máximum.

AGEING:

the wine has remained in new French oak barriques for 10 months.

TASTING NOTES:

It has an open and bright cherry **color.** The edge shows purple tones that mean youth.

On the **nose**, the aroma is clean and intense, with a great fruity explosión. It reminds to forest fruits. The oak is felt in a subtle way, being the Garnacha the main character of the wine.

On the **palet** we can confirm what we feel on the nose. It give us again that fruity flavour that surround us along its way, making this wine so special.



14,5 ° Vol. 75 cl. contains sulphites

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